



ステーキキング  
KING OF SUTERI  
POP-UP



Welcome to the Wafu Cheesesteak pop-up at Tonari. Created by Chef & Owner, Katsuya Fukushima. A simple, no-frills menu that features his version of the classic American sandwich born straight outta Philly with a Japanese twist.



THE BREAD / Philly-style roll by Lyon Bakery



THE MEAT / beef & onion simmered in mildly sweet dashi, kombu, shoyu, and mirin

CHOOSE YOUR SANDO

"TO CHEESE OR NOT TO CHEESE, THAT IS THE QUESTION..."

ステーキ (チーズなし)

STEAK (no cheese) 15.00

Philly-style roll, simmered beef & onion, with Kewpie mayo

チーズステーキ

CHEESESTEAK 17.00

Philly-style roll, simmered beef & onion, Kewpie mayo, special whiz

ADD-ONS FOR YOUR SANDO

OPTIONAL, BUT HIGHLY RECOMMEND

FRIED SHISHITO PEPPERS 1.00

WHITE SAUCE 1.00

Kewpie mayo, Duke's mayo, garlic, lemon

SOUBISE SAUCE 1.00

slow cooked creamy onion & rice sauce

SNOW ONIONS 1.50

sliced raw vidalia onions in a tangy & sweet white sauce

BEEF AU JUS 1.00

served on the side for dunking and dipping

EXTRA BEEF 4.00

YOU WANT FRIES  
WITH THAT?

NORI FRIES 6.00

fries seasoned with seaweed powder & salt

ADD CHEEZ WHIZ FOR \$1.00

S&B CURRY FRIES 6.00

fries seasoned with Japanese curry powder & salt

ADD CHEEZ WHIZ FOR \$1.00

PLAIN FRIES 5.50

For the purists.

ADD CHEEZ WHIZ FOR \$1.00

DOG & DONBURI

NIMAN RANCH ALL-BEEF HOT DOG 7.00

ADD CHEEZ WHIZ FOR \$1.00

ADD CHEEZ WHIZ & BUTTERED KIMCHI FOR \$2.00

GYUDON DONBURI 15.00

beef & onion rice bowl, parmesan, side of kimchi

ADD AN ONSEN EGG FOR \$2.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert our team about any dietary or allergen concerns.



ステーキキング  
KING OF SUTĒKI  
POP-UP



# DRINKS

## COCKTAILS

**DRAFT CHUHAI** 14  
barley shochu / spiced apple cider syrup / apple liqueur /  
lemon / tonic water

**WAFU MICHELADA** 13  
Sapporo / tomato brine / tomato juice / lime /  
chili tincture / celery bitters / ichimi nori rim

**FERRARI SHOT** 6.00  
Campari / Fernet-Branca

## NOT-TAILS

ZERO-PROOF MOCKTAILS

**PASSION AT THE DISCO!** 11  
passionfruit / vanilla / lime / tonic water

**MANGO NO. 5** 11  
oolong tea syrup / mango / lime / club soda

## WINES BY THE GLASS

- VITIANO TUSCAN RED BLEND 7
- FOREVER SUMMER ROSÉ 7
- CORVIANO TREBBIANO WHITE 7
- 1928 PROSECCO 7

## SAKE & UMESHU

- SHO CHIKU BAI SAKE** 13 (10 oz carafe)
- HAKUTSURU CHIKA CUP SAKE** 12 (200 ml)  
smooth / refreshing / light bodied / slightly dry
- CHOYA EXCELLENT UMESHU** 11 (2 oz pour)  
Japanese plum liqueur made with French brandy  
Try it with a splash of club soda & lemon twist!

## BEER

**DRAFT SAPPORO** 5 (single) / 25 (pitcher)  
crisp, balanced, smooth rice lager

**DRAFT IPA** 6  
RaR Nanticoke Nectar (Cambridge, MD)

**PERONI** 8  
Italian Pale Lager

**BEER & SHOT COMBO** 9  
Draft Sapporo + Choice of Shot:  
Vodka (Wheatley)  
Whiskey (Paddy's Irish)  
Tequila (Hornitos Plata)  
Sake (Sho Chiku Bai)  
Amaro (Vecchio del Capo)

**ATHLETIC BREWING 'UPSIDE DAWN'** 7  
non-alcoholic golden ale (less than 0.5% ABV)

## NON-ALCOHOLIC

- TONARI ICED TEA** 5  
tropical green tea / lightly sweetened / lemon
- YUZU LEMONADE** 5
- TIGER WOODS** 6  
50/50 iced tea & lemonade
- MEXICAN COKE** 6
- MEXICAN SPRITE** 6
- DIET COKE** 3